



Bethesda North Marriott
5701 Marinelli Rd
North Bethesda, MD 20852
301.822.9234

shareable

- classic wings**, plain, hot buffalo with blue cheese, asian tossed with chili soy glaze \$10
- hummus**, grilled flatbread and crisp celery for dipping \$7
- steak chili**, served with toasted bread points and guinness cheddar cheese \$8
- crispy boom boom shrimp**, sweet and spicy chili sauce, cucumber \$12
- crab and fontina dip**, with french bread, grilled lavash, pita chips \$10
- jack and cheddar stuffed quesadilla**, chicken and green onions in a large flour tortilla with fresh salsa and guacamole \$11
- skip the chicken, just jack and cheddar \$9
- chipotle shrimp quesadilla**, fresh guacamole \$12
- crispy fried calamari**, red pepper remoulade, and ponzu glaze \$10
- sweet potato fries**, with lemon aioli \$7
- loaded baked potato**, topped with chili, cheese, sour cream, green onions and bacon bits \$8
- leek and lobster potato cake**, with a cinnamon spiced saffron aioli \$13
- corn fritters**, with a roasted garlic parsley dipping sauce \$8
- mussels and leeks**, steamed mussels with garlic, white wine, cream and braised leeks \$12
- fried ravioli**, butternut ravioli with a fire roasted tomato sauce \$8
- housemade mini meatballs**, our own house blend of meats served with rustic tomato sauce (this item contains pork) \$8

soup salad

- the daily soup, chef crafted daily** \$6
- roasted corn and crab chowder** \$7
- meritage signature salad**, candied pecans, blue cheese, apricots, cranberries, maple pear vinaigrette \$7 / \$14
- caesar salad**, chilled romaine tossed in traditional caesar dressing with parmesan cheese and crunchy croutons \$7 / \$14



burger bar

- During the 50's the great burger stands of America spread through the land serving what would become a staple in dining history. As homage to those stands and to our own company's Hot Shoppes heritage, we offer the great American hamburger.
- mighty mo**, two hamburger patties on double decker sesame seed bun with lettuce, america cheese, special sauce and french fries with cole slaw \$14
 - *marriott burger**, the classic on a butter toasted sesame bun, fresh ground angus beef, cheddar cheese, crisp bacon \$15
 - california turkey burger**, pepper jack, fresh guacamole, lettuce, and tomato on whole wheat bun \$14
 - veggie burger**, jack cheese, mayonnaise, mustard and pickles, on a whole wheat bun \$13
- choose a side :**
- french fries
 - sweet potato fries
 - potato chips
 - creamy slaw
 - tomato & cucumber salad

sliders

- crab cake slider**, mini crab cake burgers served with red pepper remoulade \$13
- cheese burger slider**, mini burgers with topped with cheddar cheese \$12
- spicy shrimp slider**, fried shrimp, boom boom sauce, cole slaw \$14

sandwiches

- classic club**, fresh roasted turkey breast, bacon, lettuce, tomato, and mayonnaise on toasted white bread with kettle chips \$14
- crab cake sandwich**, on brioche with red pepper remoulade and fries \$16
- grilled chicken sandwich**, grilled chicken breast served with avocado, lettuce, tomato, and swiss cheese \$15

big bites

- pan seared artic char**, warm green beans, fingerling potatoes, mustard vinaigrette \$27
- spiced chicken breast**, served with fingerling potatoes and market vegetables \$26
- char crusted steak**, 12oz NY strip, cheddar mashed potatoes and mushroom sauce \$27

pizza

- sundried tomato and artichoke**, with mushrooms, arugula, mozzarella and parmesan \$14
- steak and egg**, with caramelized onions, fontina and béchamel \$14

cocktails

- strawberry rita**, jose cuervo gold tequila, strawberries, and a sugar rim \$10
- bourbon sour**, a classic sour made with maker's mark bourbon \$9.50
- pomegranate cosmo**, a classic cosmopolitan with a twist, with tart pomegranate and fresh lime \$11
- st. germain gin and tonic**, a new take on an old favorite, with st. germain liqueur \$9.50
- mojito**, bacardi superior rum with fresh mint \$9.50
- margarita**, a classic margarita with jose cuervo especial tequila and fresh lime juice \$10
- peartini**
grey goose la poire, disaronno, fresh squeezed lime juice \$12
- remy punch**
remy and grand marnier with a splash of pineapple and grenadine \$10

please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% gratuity will be added to parties of 6 or more

Sparkling Wines and Champagne

Segura Viudas "Aria" Estate Brut, San Sadurni d'Anoia, Spain	B \$28	G \$8
Mumm Napa, Brut, "Brut Prestige", Napa Valley, California	B \$45	S \$10
Moet and Chandon, "White Star"	B \$95	

Blush

Beringer Vineyards, White Zinfandel, California	B \$28	G \$8
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Whites

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	B \$35	G \$9
Pighin, Pinot Grigio, Grave del Friuli, Italy	B \$40	G \$11
Meridian Vineyards, Pinot Grigio, California	B \$28	G \$8
Brancott, Sauvignon Blanc, Marlborough, New Zealand	B \$34	G \$9
Kenwood, Sauvignon Blanc, Sonoma County, California	B \$30	H \$18 G \$8

Chardonnay

Clos du Bois, North Coast, California	B \$40	H \$20	G \$10
Sterling, "Vintner's Collection", Central Coast, California	B \$40		
Saintsbury, Carneros, California	B \$55	H \$25	
Chateau St. Jean, Sonoma County, California	B \$40		G \$10
Sonoma Cutrer, Sonoma County, California	B \$42		G \$12
Ferrari-Carano "Tre Terre", Russian River Valley, Sonoma, California	B \$60		
Robert Mondavi Winery, Napa Valley, California	B \$45		

Reds

Kim Crawford, Pinot Noir, Marlborough, New Zealand	B \$40		
Mark West, Pinot Noir, Sonoma County, California	B \$36		G \$9
La Crema, Pinot Noir, Sonoma Coast, California	B \$52	H \$28	G \$14
Rosemount Estate, Shiraz, "Diamond Label", Australia	B \$35		G \$9
St. Francis Vineyards, Old Vine Zinfandel, California	B \$45		G \$12
Meridian Vineyards, Merlot, California	B \$30	H \$18	G \$8
Clos du Bois, Merlot, North Coast, California	B \$40	H \$20	G \$10
St. Francis Vineyards, Merlot, California	B \$42		G \$11

Cabernet Sauvignon

Columbia Crest "Grand Estates", Columbia Valley	B \$32		G \$8
Aquinas, Napa Valley, California	B \$36		
Merryale Vineyards "Starmont", Napa Valley, California	B \$50	H \$25	
Estancia, Paso Robles, California	B \$48		G \$12
Franciscan, Napa Valley, California	B \$70		G \$17

B= full bottle H=half bottle G= glass

bottled beers

imports and specialties \$7
 amstel light
 bass ale
 corona extra
 corona light
 guinness draught
 heineken
 heineken light
 samuel adams
 samuel adams light
 sierra nevada pale ale

domestic \$6
 budweiser
 bud light
 coors light
 michelob ultra
 o'doul's

draft beers

blue moon belgian pale ale \$7
stella artois \$7
samuel adams seasonal \$6
yuengling lager \$6
clipper city brewery \$6
miller lite \$5